

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

CONSUMER TIPS > >

1.946

C76

Reserve

GUIDE TO BUYING

Library, U. S. Dept. of Agriculture

1. Look for round purple stamp - "U. S. Inspected": means meat was wholesome & healthy when it left packing plant.
 2. Look for quality stamps. (see other side)
 3. Lean parts of meat, whatever grade or cut, have approximately same food values. Buy cut and quality according to use. Cheaper cuts and lower grades can be made tasty & tender by slow cooking and proper seasoning.
 4. "U. S. Prime" grade & U. S. Choice" grade are now combined into one - called "U. S. Choice". All beef & veal of this grade is U. S. graded.
- (Over)

WHEN YOU SEE A "U.S." GRADE:

1. Meat was graded and stamped by official U.S.D.A. grader.
2. Grade stamp is repeated length of carcass, appears on each retail cut.
3. Quality grades, top to bottom:
U.S. CHOICE
U.S. GOOD
U.S. COMMERCIAL
U.S. UTILITY
4. Use of this grading system is voluntary.

WHEN YOU SEE A, B, OR C:

1. Meat was graded & stamped by the packer.
2. Grade stamp required to appear only once on each wholesale cut.
3. Equivalent quality grades:
A
B
C
4. Use of this grading system for wholesale required. CT-90

CONSUMERS' COUNSEL DIVISION, U. S. DEPARTMENT OF AGRICULTURE, WASHINGTON, D. C.